

S O F T L E Y S

SET MENU

TUESDAY TO SATURDAY LUNCH
2 COURSES £15 | 3 COURSES £18
TUESDAY TO FRIDAY DINNER
2 COURSES £17 | 3 COURSES £22

STARTERS

MUSHROOMS (v)

creamy garlic and red onion sauce,
ciabatta crouton.

SOUP

warm bread roll, salted butter.
(2 choices)

MELON (g)

melon and parma ham, rocket salad,
olive oil and balsamic syrup.

GOATS CHEESE (v)

deep fried breaded goats cheese, beetroot
chutney, apple and rocket, honey dressing.

PATE (v)

stilton and walnut pate,
ciabatta wafers, red onion chutney.

CRAB CAKE

thai style crab cakes, chilli noodles,
pineapple, mango and red pepper salsa.

MAINS

STEAK FRITES +£3.50 (g)

(6oz sirloin)
garlic butter, rocket and cherry tomato salad.

LOIN OF PORK

apple and sage stuffing stock gravy,
roast potatoes, apple sauce.

MUSHROOM WELLINGTON (v)

mushroom, stilton, red onion and spinach wellington,
balsamic reduction, dauphinoise potato.

SMOKED HADDOCK FISHCAKE

buttered spinach, poached hens egg,
beurre blanc sauce.

CHICKEN (g)

chicken breast wrapped in pancetta, rosti potato,
tomato and red pepper coulis.

LINGUINE (v)

roasted Mediterranean vegetable sauce,
fresh torn basil.

DESSERTS

CHOCOLATE BROWNIE

warm chocolate brownie,
pistachio crumb, clotted cream ice cream.

PANNACOTTA (g)

vanilla pannacotta, mint and fresh strawberries,
balsamic syrup.

TREACLE TART

old english lemon and treacle short crust pastry tart
with hot custard or vanilla ice cream.

PINEAPPLE (g)

malibu roasted pineapple,
crunchy coconut and mandarin sorbet.

ICE-CREAM

cherry swirl | chocolate chip | vanilla.
(3 scoops)

SORBET (g)

mandarin, | blackcurrant | lemon
(3 scoops)

HEAD CHEF: James Davis

(v) Denotes Vegetarian Dishes, (g) Denotes Gluten Free All Prices are inclusive of VAT